

## Featured Recipe Related to *Elizabeth's Hope*

### Beef Collops

In *Elizabeth's Hope*, food is scarce because the town of Charles Towne is under siege by the British. Times were tough indeed. I can imagine Elizabeth would have longed to have some of the typical kinds of meals they'd enjoyed prior to being occupied by the enemy. This recipe is one that is easy to make and tasty to boot. It's one I adapted from a colonial recipe years ago. Collops, by the way, are just small pieces of meat. Enjoy!

#### Ingredients

¾ lb steak, cut up into small pieces about the size of a matchbook

¼ cup flour

½ cup brown gravy

2 T butter

1 T butter rolled in flour

1/8 tsp pepper

½ T garlic, chopped

1 T walnut pieces, chopped

1/8 cup onion, diced

¼ cup white wine



#### Instructions

Lay steak on a cutting board and lightly score both sides.

Sprinkle flour on both sides.

Melt 2 T butter in deep skillet.

Fry the collops quickly until browned.

Add remaining ingredients, stirring frequently, until sauce thickens and then serve.